



Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name TRUMP INTERNATIONAL HOTEL

Address 1100 PENNSYLVANIA AVE NW

City/State/Zip Code Washington, DC 20004

Telephone (202) 695-1100 E-mail address obeckert@trumphotels.com

Date of Inspection 05 / 07 / 2018 Time In 03 : 00 PM Time Out 03 : 30 PM

License Holder Trump Old Post Office LLC.

License/Customer No. 05107xxx-16000030

License Period 08 / 01 / 2016 - 07 / 31 / 2018 Type of Inspection Follow-up

Establishment Type: Hotel Risk Category 1 ☐ 2 ☐ 3 ☐ 4 ☐ 5 ☐

Priority Violations	1	COS	1	R	1
Priority Foundation Violations	2	COS	0	R	1
Core Violations	2	COS	1	R	2
Certified Food Protection Manager (CFPM) OLIVER BECKERT					
CFPM #: <u>FS-70710</u>					
CFPM Expiration Date: <u>02/18/2019</u>					
D.C. licensed trash or solid waste contractor: <u>Republic</u>					
D.C. licensed sewage & liquid waste transport contractor: <u>Restaurant Technologies</u>					
D.C. licensed pesticide operator/contractor: <u>Orkin</u>					
D.C. licensed ventilation hood system cleaning contractor: <u>PM Hood & Duct</u>					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance Status			COS	R		
			Supervision			
IN	OUT	1. Person in charge present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>		
IN	OUT	2. Certified Food Protection Manager	<input type="checkbox"/>	<input type="checkbox"/>		
			Employee Health			
IN	OUT	3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting	<input type="checkbox"/>	<input type="checkbox"/>		
IN	OUT	4. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>		
IN	OUT	5. Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>		
			Good Hygienic Practices			
IN	OUT	N/O	6. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/O	7. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	
			Control of Hands as a Vehicle of Contamination			
IN	OUT	N/O	8. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	N/O	9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		10. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>	
			Approved Source			
IN	OUT		11. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	N/O	12. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		13. Food in good condition, safe, and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	N/O	14. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
			Protection from Contamination			
IN	OUT	N/A	15. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	16. Food-contact surfaces: cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>	
			Potentially Hazardous Food (Time/Temperature Control for Safety Food)			
IN	OUT	N/A	N/O	18. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	N/O	19. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	N/O	20. Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	N/O	21. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	22. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	N/O	23. Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	N/O	24. Time as a public health control: procedures and records	<input type="checkbox"/>	<input type="checkbox"/>
			Consumer Advisory			
IN	OUT	N/A	25. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	
			Highly Susceptible Populations			
IN	OUT	N/A	26. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	
			Chemical			
IN	OUT	N/A	27. Food additives: approved and properly used	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	28. Toxic substances properly identified, stored, and used	<input type="checkbox"/>	<input type="checkbox"/>	
			Conformance with Approved Procedures			
IN	OUT	N/A	29. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>	

GOOD RETAIL PRACTICES				
Compliance Status			COS	R
		Safe Food and Water		
IN	OUT N/A	30.Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	31.Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A	32.Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
		Food Temperature Control		
IN	OUT	33.Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A N/O	34.Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A N/O	35.Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	36.Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>
		Food Identification		
IN	OUT	37.Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
		Prevention of Food Contamination		
IN	OUT	38.Insects, rodents, and animals not present	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	39.Contamination prevented during food preparation, storage, and display	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A	40.Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	41.Wiping cloths: properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A N/O	42.Washing fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>
		Proper Use of Utensils		
IN	OUT	43.In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	44.Utensils, equipment and linens: properly stored, dried, and handled	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	45.Single-use/single-service articles: properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT N/A	46.Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
		Utensils, Equipment, and Vending		
IN	OUT	47.Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	48.Warewashing facilities: installed, maintained, and used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	49.Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
		Physical Facilities		
IN	OUT	50.Hot and cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	51.Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	52.Sewage and waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	53.Toilet facilities: properly constructed, supplied, and cleaned	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	54.Garbage and refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	55.Physical facilities installed, maintained, and clean	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	56.Adequate ventilation and lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

IN = in compliance
N/A = not applicable

OUT = not in compliance
COS = corrected on-site

N/O = not observed
R = repeat violation

Establishment Name TRUMP INTERNATIONAL HOTELEstablishment Address 1100 PENNSLYVANIA AVE NW

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
22. - Salad dressings in the employee cafeteria were holding above 41 F. The salad dressings were discarded to correct this. New dressings stored with ice to hold cold were provided. (Corrected On Site)	1005.1	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified in Section 1009, potentially hazardous food (time/ temperature control for safety food) shall be maintained: (b) At five degrees Celsius (5 degrees C) (forty-one degrees Fahrenheit (41 degrees F)) or less. P
33. - A display refrigerator is not maintaining adequate food temperatures. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	1600.1	Equipment for cooling and heating food, and holding cold and hot food, shall be sufficient in number and capacity to provide food temperatures as specified in chapters 6 through 13. Pf
39. - Containers of flour are stored adjacent to a handsink that lacks a full splash guard. The containers were relocated to correct this. (Corrected On Site)	816.1	Except as specified in Sections 816.2 and 816.3, food shall be protected from contamination by storing the food: (a) In a clean, dry location; (b) Where it is not exposed to splash, dust, or other contamination; and (c) At least fifteen centimeters (15 cm) or six inches (6 in.) above the floor.
51. - A basin of the 3-compartment sink in the "In Room" kitchen lacks a stopper. (Failure to comply with 14-day notice)	2418.1	A plumbing system shall be: (a) Repaired according to the D.C. Plumbing Code (2008) incorporating the International Plumbing Code 2006, as amended by the D.C. Plumbing Code Supplement (subtitle F of 12 DCMR); and (b) Maintained in good repair.
62. - The establishment has a "Hotel" license but on the license the number of kitchens listed is "0" (zero). The establishment has an "In Room" kitchen, employee cafeteria, a banquet kitchen, a pastry kitchen, the Northwest Kitchen, and operates "Benjamin". The establishment was instructed to contact DCRA to remedy this issue. The inspector requested proof be sent via email that the establishment contacted DCRA and provided contact information to the manager to due so. No emailed correspondence was sent. (Failure to comply with 5 day notice)	4300.1	No person shall operate a food establishment without a valid license to operate issued by the Mayor. Pf

Sanitizer: Quaternary Ammonium, 200 ppm, 0.0 pH, 00.0°F

TEMPERATURES

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink)	107.0F	Vegetables - cut (Walk-in Refrigerator) (Cold Holding)	41.0F	Hot Water (3-compartment sink)	112.0F	Ranch dressing (Display Refrigerator) (Cold Holding)	55.0F
Salad Dressing (Display Refrigerator) (Cold Holding)	51.0F	Salad Dressing (Display Refrigerator) (Cold Holding)	53.0F				

Inspector Comments:

Failure to comply with 5 and 14 day notices. Further action shall be taken.

DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: <https://dc.healthinspections.us>.

Person-in-Charge (Signature)	Oliver Beckert (Print)	05/07/2018 Date
Inspector (Signature)	Douglas Dalier (Print)	082 Badge #
		05/07/2018 Date

FSHISD_2015_3



Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



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Establishment Name TRUMP INTERNATIONAL HOTEL - BLT PRIME/BEMJAMIN BAR

Address 1100 PENNSYLVANIA AVE NW

City/State/Zip Code Washington, DC 20004

Telephone (202) 868-5100 E-mail address billw@bltprime.com

Date of Inspection 08 / 10 / 2018 Time In 10 : 30 AM Time Out 02 : 00 PM

License Holder Trump Old Post Office, LLC

License/Customer No. 09313xxxx-16000230

License Period 09 / 01 / 2016 - 08 / 31 / 2018 Type of Inspection Routine

Establishment Type: Restaurant Total Risk Category 1 ☐ 2 ☒ 3 ☐ 4 ☐ 5 ☐

Priority Violations	1	COS	0	R	0
Priority Foundation Violations	2	COS	0	R	0
Core Violations	6	COS	0	R	0
Certified Food Protection Manager (CFPM)					

CFPM #:					

CFPM Expiration Date: / /					
D.C. licensed trash or solid waste contractor:					
Republic Services					
D.C. licensed sewage & liquid waste transport contractor:					
RTI					
D.C. licensed pesticide operator/contractor:					
Orkin					
D.C. licensed ventilation hood system cleaning contractor:					
Sparkle					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS						
Compliance Status			COS	R		
			Supervision			
IN	OUT	1. Person in charge present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>		
IN	OUT	2. Certified Food Protection Manager	<input type="checkbox"/>	<input type="checkbox"/>		
			Employee Health			
IN	OUT	3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting	<input type="checkbox"/>	<input type="checkbox"/>		
IN	OUT	4. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>		
IN	OUT	5. Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>		
			Good Hygienic Practices			
IN	OUT	N/O	6. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/O	7. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>	
			Control of Hands as a Vehicle of Contamination			
IN	OUT	N/O	8. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	N/O	9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	10. Adequate handwashing sinks properly supplied and accessible		<input type="checkbox"/>	<input type="checkbox"/>	
			Approved Source			
IN	OUT	11. Food obtained from approved source		<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	N/O	12. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	13. Food in good condition, safe, and unadulterated		<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	N/O	14. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
			Protection from Contamination			
IN	OUT	N/A	15. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	16. Food-contact surfaces: cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	17. Proper disposition of returned, previously served, reconditioned, and unsafe food		<input type="checkbox"/>	<input type="checkbox"/>	
			Potentially Hazardous Food (Time/Temperature Control for Safety Food)			
IN	OUT	N/A	N/O	18. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	N/O	19. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	N/O	20. Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	N/O	21. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	22. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	N/O	23. Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	N/O	24. Time as a public health control: procedures and records	<input type="checkbox"/>	<input type="checkbox"/>
			Consumer Advisory			
IN	OUT	N/A	25. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>	
			Highly Susceptible Populations			
IN	OUT	N/A	26. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>	
			Chemical			
IN	OUT	N/A	27. Food additives: approved and properly used	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	28. Toxic substances properly identified, stored, and used	<input type="checkbox"/>	<input type="checkbox"/>	
			Conformance with Approved Procedures			
IN	OUT	N/A	29. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>	

GOOD RETAIL PRACTICES				
Compliance Status			COS	R
Safe Food and Water				
IN	OUT <u>N/A</u>	30. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	31. Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT <u>N/A</u>	32. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control				
IN	OUT	33. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT <u>N/A</u> <u>N/O</u>	34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT <u>N/A</u> <u>N/O</u>	35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	36. Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification				
IN	OUT	37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination				
IN	OUT	38. Insects, rodents, and animals not present	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	39. Contamination prevented during food preparation, storage, and display	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT <u>N/A</u>	40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	41. Wiping cloths: properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT <u>N/A</u> <u>N/O</u>	42. Washing fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils				
IN	OUT	43. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	44. Utensils, equipment and linens: properly stored, dried, and handled	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	45. Single-use/single-service articles: properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT <u>N/A</u>	46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
Utensils, Equipment, and Vending				
IN	OUT	47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	48. Warewashing facilities: installed, maintained, and used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	49. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
Physical Facilities				
IN	OUT	50. Hot and cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	52. Sewage and waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	53. Toilet facilities: properly constructed, supplied, and cleaned	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	54. Garbage and refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	55. Physical facilities installed, maintained, and clean	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	56. Adequate ventilation and lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

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TRUMP INTERNATIONAL HOTEL - BLT

Establishment Name PRIME/BEMJAMIN BAR

Establishment Address 1100 PENNSLYVANIA AVE NW

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
2. - There is no one on duty during the time of inspection, that has a Certified Food Protection Manager ID Card issued by the Department. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	203.1	Each person in charge shall be certified by a food protection manager certification program that is accredited by the Conference for Food Protection Standards for Accreditation of Food Protection Manager Certification Programs. Such certified food protection managers shall be deemed in compliance with Section 201.2(b). P
6. - Food handler/employee was observed eating in a food preparation area.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	500.1	Persons working in direct contact with food, clean equipment and utensils, and unwrapped single-service and single-use articles shall not: (a) Eat, drink, chew gum, or use any form of tobacco, except in designated areas where food, clean equipment and utensils, and unwrapped single-service and single-use articles are not exposed, and where equipment or utensils are not washed or stored; or (b) Drink, except from a closed beverage container if the container is handled to prevent contamination of the employee's hands or the container, where food, clean equipment and utensils, linens, and unwrapped single-service and single-use articles are exposed, and where equipment or utensils are washed or stored.
14. - The date when the last piece of shellfish from a lot/container is sold or served is not being recorded on the tag or label before storing for the required 90 period. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	717.2	The date when the last shellstock from the container is sold or served shall be recorded on the tag or label. Pf
29. - Foods that appeared to have been vacuum packaged within the facility observed stored under refrigeration. CEASE AND DESIST ANY SPECIALIZED FOOD PROCESSING METHODS AT THIS TIME. Please contact the department at haccp.plans@dc.gov for information on requesting a variance for performing specialized food processing methods. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	1010.1	A food establishment shall obtain a variance from the Department as specified in Sections 4102, 4103, and 4104 before: (a) Smoking food as a method of food preservation rather than as a method of flavor enhancement; Pf (b) Curing food; Pf (c) Using food additives or adding components such as vinegar as a method of food preservation rather than as a method of flavor enhancement or to render a food so that it is not potentially hazardous (time/temperature control for safety food); Pf (d) Packaging food using a reduced oxygen method except where the growth of and toxin formation by Clostridium botulinum and the growth of Listeria monocytogenes are controlled as specified in Section 1011; Pf (e) Operating a molluscan shellfish life-support system display tank used to store or display shellfish that are offered for human consumption; Pf (f) Custom processing animals that are for personal use as food and not for sale or service in a food establishment; (g) Preparing food by another method that the Department determines requires a variance; Pf or (h) Sprouting seeds or beans. Pf
32. - No variance of Reduced Oxygen Packaging requested in writing at this time. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	4103.1	A variance shall be requested in writing and be accompanied by the appropriate fee.
37. - Plastic ingredient bottles used to store things such as oils, sauces, etc. are not labeled with the common name of the ingredient held inside. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	803.1	Working containers holding food or food ingredients that are removed from their original packages for use in the food establishment, such as cooking oils, flour, herbs, potato flakes, salt, spices, and sugar shall be identified with the common name of the food, except that containers holding food that can be readily and unmistakably recognized, such as dry pasta, need not be identified.
40. - Food employee observed not wearing a hair restraint while working with open food.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	502.1	Food employees shall wear clean and effective hair restraints, such as hairnets or beard nets, if appropriate, and clothing that covers body hair that are designed and worn to effectively keep hair from contacting exposed food, clean equipment and utensils, linens, and unwrapped single-service and single-use articles. Hats, caps, scarves or other head covers are acceptable if the hair is contained to prevent contamination. Hair spray and tying back the hair in a ponytail are not effective hair restraints.
45. - The straws at the bar are not individually wrapped (not covered or protected when being handled, displayed or dispensed). (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	2205.1	Single-service and single-use articles and cleaned and sanitized utensils shall be handled, displayed, and dispensed so that contamination of food- and lip- contact surfaces is prevented.
48. - There is no visible data plate provided on the outside of the ware washing machine. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1525.1	A warewashing machine shall be provided with an easily accessible and readable data plate affixed to the machine by the manufacturer that indicates the machine's design and operating specifications including the: (a) Temperatures required for washing, rinsing, and sanitizing; (b) Pressure required for the fresh water sanitizing rinse unless the machine is designed to use only a pumped sanitizing rinse; and (c) Conveyor speed for conveyor machines or cycle time for stationary rack machines.

TEMPERATURES

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
(Walk-in Refrigerator)	38.0F	Hot Water (Handwashing Sink)	114.0F	Hot Water (3-compartment sink)	114.0F	Salmon (Walk-in Refrigerator) (Cold Holding)	40.0F
Mushrooms (Walk-in Refrigerator) (Cold Holding)	41.0F	Crab cake (Walk-in Refrigerator) (Cold Holding)	41.0F	(Warewashing Machine - Rinse Cycle)	194.0F	(Under-counter Refrigerator)	40.0F
(Under-counter Refrigerator)	40.0F	(Freezer)	-8.0F	(Under-counter Refrigerator)	30.0F	(Freezer - Reach-In)	-11.0F
Hot Water (Handwashing Sink)	105.0F	Feta Cheese (Counter Top) (Cold Holding)	45.0F	Onions raw (Counter Top) (Cold Holding)	35.0F	(Under-counter Refrigerator)	30.0F
Octopus (Under-counter Refrigerator) (Cold Holding)	41.0F	Corn (Counter Top) (Cold Holding)	43.0F	Tomatoes chopped (Counter Top) (Cold Holding)	46.0F	(Reach-in Refrigerator)	37.0F
Steak raw (Walk-in Refrigerator) (Cold Holding)	36.0F	Hot Water (Handwashing Sink - Bar)	100.0F	(Under-counter Refrigerator)	37.0F		

Inspector Comments:

Correct cited violations within 5 and 14 calendar days.

Please submit all questions/inquiries to the Area Supervisor at food.safety@dc.gov for efficient response.

DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: <https://dc.healthinspections.us>.

Person-in-Charge (Signature)	Matthew Newland/Bill Williamson (Print)	08/10/2018 Date
Inspector (Signature)	Denise T. Lucas (Print)	603 Badge #
		08/10/2018 Date

FSHISD_2015_3



Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name SUSHI NAKAZAWA

Address 1100 PENNSYLVANIA AVE NW

City/State/Zip Code WASHINGTON, DC 20004

Telephone (202) 289-3514 E-mail address mu@sushinakazawa.com

Date of Inspection 08 / 10 / 2018 Time In 10 : 30 AM Time Out 02 : 00 PM

License Holder Sushi Nakazawa WA DC LLC

License/Customer No. 09313xxxx-18000183

License Period 05 / 01 / 2018 - 04 / 30 / 2020 Type of Inspection Routine

Establishment Type: Restaurant Total Risk Category 1 ☐ 2 ☐ 3 ☐ 4 ☐ 5 ☐

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	2	COS	0	R	0
Core Violations	0	COS	0	R	0
Certified Food Protection Manager (CFPM) MASAAKI UCHINO					
CFPM #: <u>FS-80625</u>					
CFPM Expiration Date: <u>03/06/2021</u>					
D.C. licensed trash or solid waste contractor: Building					
D.C. licensed sewage & liquid waste transport contractor: Building					
D.C. licensed pesticide operator/contractor: Industrial					
D.C. licensed ventilation hood system cleaning contractor: N/A					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
Compliance Status			COS	R	
			Supervision		
<u>IN</u>	OUT		1.Person in charge present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT		2.Certified Food Protection Manager	<input type="checkbox"/>	<input type="checkbox"/>
			Employee Health		
<u>IN</u>	OUT		3.Management, food employee, and conditional employee; knowledge, responsibilities, and reporting	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT		4.Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT		5.Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>
			Good Hygienic Practices		
<u>IN</u>	OUT	N/O	6.Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT	N/O	7.No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
			Control of Hands as a Vehicle of Contamination		
<u>IN</u>	OUT	N/O	8.Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A <u>N/O</u>	9.No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT		10.Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>
			Approved Source		
<u>IN</u>	OUT		11.Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A <u>N/O</u>	12.Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT		13.Food in good condition, safe, and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT	N/A N/O	14.Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
			Protection from Contamination		
<u>IN</u>	OUT	N/A	15.Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT	N/A	16.Food-contact surfaces: cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT		17.Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
			Potentially Hazardous Food (Time/Temperature Control for Safety Food)		
IN	OUT	N/A <u>N/O</u>	18.Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A <u>N/O</u>	19.Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A <u>N/O</u>	20.Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A <u>N/O</u>	21.Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT	N/A	22.Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT	N/A N/O	23.Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A N/O	24.Time as a public health control: procedures and records	<input type="checkbox"/>	<input type="checkbox"/>
			Consumer Advisory		
<u>IN</u>	OUT	N/A	25.Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
			Highly Susceptible Populations		
IN	OUT	N/A	26.Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
			Chemical		
IN	OUT	N/A	27.Food additives: approved and properly used	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT	N/A	28.Toxic substances properly identified, stored, and used	<input type="checkbox"/>	<input type="checkbox"/>
			Conformance with Approved Procedures		
IN	<u>OUT</u>	N/A	29.Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

GOOD RETAIL PRACTICES				
Compliance Status			COS	R
		Safe Food and Water		
IN OUT <u>N/A</u>	30. Pasteurized eggs used where required		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT	31. Water and ice from approved source		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT N/A	32. Variance obtained for specialized processing methods		<input type="checkbox"/>	<input type="checkbox"/>
		Food Temperature Control		
<u>IN</u> OUT	33. Proper cooling methods used; adequate equipment for temperature control		<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A <u>N/O</u>	34. Plant food properly cooked for hot holding		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT N/A N/O	35. Approved thawing methods used		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT	36. Thermometers provided and accurate		<input type="checkbox"/>	<input type="checkbox"/>
		Food Identification		
<u>IN</u> OUT	37. Food properly labeled; original container		<input type="checkbox"/>	<input type="checkbox"/>
		Prevention of Food Contamination		
<u>IN</u> OUT	38. Insects, rodents, and animals not present		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT	39. Contamination prevented during food preparation, storage, and display		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT N/A	40. Personal cleanliness		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT	41. Wiping cloths: properly used and stored		<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A <u>N/O</u>	42. Washing fruits and vegetables		<input type="checkbox"/>	<input type="checkbox"/>
		Proper Use of Utensils		
<u>IN</u> OUT	43. In-use utensils: properly stored		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT	44. Utensils, equipment and linens: properly stored, dried, and handled		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT	45. Single-use/single-service articles: properly stored and used		<input type="checkbox"/>	<input type="checkbox"/>
IN OUT <u>N/A</u>	46. Gloves used properly		<input type="checkbox"/>	<input type="checkbox"/>
		Utensils, Equipment, and Vending		
<u>IN</u> OUT	47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT	48. Warewashing facilities: installed, maintained, and used; test strips		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT	49. Nonfood-contact surfaces clean		<input type="checkbox"/>	<input type="checkbox"/>
		Physical Facilities		
<u>IN</u> OUT	50. Hot and cold water available; adequate pressure		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT	51. Plumbing installed; proper backflow devices		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT	52. Sewage and waste water properly disposed		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT	53. Toilet facilities: properly constructed, supplied, and cleaned		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT	54. Garbage and refuse properly disposed; facilities maintained		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT	55. Physical facilities installed, maintained, and clean		<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u> OUT	56. Adequate ventilation and lighting; designated areas used		<input type="checkbox"/>	<input type="checkbox"/>

IN = in compliance
N/A = not applicable

OUT = not in compliance
COS = corrected on-site

N/O = not observed
R = repeat violation

Establishment Name SUSHI NAKAZAWAEstablishment Address 1100 PENNSYLVANIA AVE NW

OBSERVATIONS		25 DCMR	CORRECTIVE ACTIONS	
23. - Prepared ready to eat foods (i.e. chicken) observed not labeled with the date.(CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)		1007.1	Except when packaging food using a reduced oxygen packaging method as specified in Section 1011, and except as specified in Section 1007.4 and 1007.5, refrigerated, ready-to-eat, potentially hazardous food (time/temperature control for safety food) prepared and held in a food establishment for more than twenty- four (24) hours shall be clearly marked to indicate the date or day by which the food shall be consumed on the premises, sold, or discarded when held at a temperature of five degrees Celsius (5 degrees C) (forty-one degrees Fahrenheit (41 degrees F)) or less for a maximum of seven (7) days. Pf	
29. - The establishment has not completed the process for obtaining a variance from DC Health, for the use of vinegar in sushi rice as a preservative. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)		1010.1	A food establishment shall obtain a variance from the Department as specified in Sections 4102, 4103, and 4104 before: (a) Smoking food as a method of food preservation rather than as a method of flavor enhancement; Pf (b) Curing food; Pf (c) Using food additives or adding components such as vinegar as a method of food preservation rather than as a method of flavor enhancement or to render a food so that it is not potentially hazardous (time/temperature control for safety food); Pf (d) Packaging food using a reduced oxygen method except where the growth of and toxin formation by Clostridium botulinum and the growth of Listeria monocytogenes are controlled as specified in Section 1011; Pf (e) Operating a molluscan shellfish life-support system display tank used to store or display shellfish that are offered for human consumption; Pf (f) Custom processing animals that are for personal use as food and not for sale or service in a food establishment; (g) Preparing food by another method that the Department determines requires a variance; Pf or (h) Sprouting seeds or beans. Pf	

TEMPERATURES							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Hot Water (Handwashing Sink)	160.0F	(Under-counter Refrigerator)	33.0F	Scallops (Under-counter Refrigerator) (Cold Holding)	33.0F	(Walk-in Refrigerator)	39.0F
Chicken (Walk-in Refrigerator) (Cold Holding)	39.0F	(Walk-in Freezer)	7.0F	(Walk-in Refrigerator)	43.0F	Hot Water (3-compartment sink)	163.0F
(Reach-in Refrigerator)	33.0F	(Freezer - Reach-In)	-4.0F				

Inspector Comments:
Correct cited violations within 5 calendar days.

Please submit all questions/inquiries to the Area Supervisor at food.safety@dc.gov for efficient response.

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Person-in-Charge (Signature)	Masaaki Uchino (Print)	08/10/2018 Date
Inspector (Signature)	Denise T. Lucas (Print)	603 Badge #
		08/10/2018 Date

FSHISD_2015_3



Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name TRUMP HOTEL BANQUET KITCHEN

Address 1100 PENNSYLVANIA AVE NW

City/State/Zip Code WASHINGTON, DC 20004

Telephone (202) 868-5050 E-mail address obeckert@trumphotels.com

Date of Inspection 08 / 10 / 2018 Time In 10 : 30 AM Time Out 02 : 00 PM

License Holder Trump Old Post Office LLC

License/Customer No. _____

License Period ____/____/____ - ____/____/____ Type of Inspection Routine

Establishment Type: Restaurant Total Risk Category 1 ☐ 2 ☒ 3 ☐ 4 ☐ 5 ☐

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	0	COS	0	R	0
Core Violations	0	COS	0	R	0
Certified Food Protection Manager (CFPM) OLIVER BECKERT					
CFPM #: <u>FS-70710</u>					
CFPM Expiration Date: <u>02/18/2019</u>					
D.C. licensed trash or solid waste contractor: <u>Republic Services</u>					
D.C. licensed sewage & liquid waste transport contractor: <u>RTI</u>					
D.C. licensed pesticide operator/contractor: <u>Orkin</u>					
D.C. licensed ventilation hood system cleaning contractor: <u>Sparkle</u>					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Compliance Status		COS		R
Supervision				
<u>IN</u> OUT	1. Person in charge present, demonstrates knowledge, and performs duties	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	2. Certified Food Protection Manager	<input type="checkbox"/>		<input type="checkbox"/>
Employee Health				
<u>IN</u> OUT	3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	4. Proper use of restriction and exclusion	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	5. Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>		<input type="checkbox"/>
Good Hygienic Practices				
<u>IN</u> OUT N/A	6. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A	7. No discharge from eyes, nose, and mouth	<input type="checkbox"/>		<input type="checkbox"/>
Control of Hands as a Vehicle of Contamination				
<u>IN</u> OUT N/A	8. Hands clean and properly washed	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A N/A	9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	10. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>		<input type="checkbox"/>
Approved Source				
<u>IN</u> OUT	11. Food obtained from approved source	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A N/A	12. Food received at proper temperature	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	13. Food in good condition, safe, and unadulterated	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A N/A	14. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>		<input type="checkbox"/>
Protection from Contamination				
<u>IN</u> OUT N/A	15. Food separated and protected	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A	16. Food-contact surfaces: cleaned and sanitized	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>		<input type="checkbox"/>
Potentially Hazardous Food (Time/Temperature Control for Safety Food)				
<u>IN</u> OUT N/A N/A	18. Proper cooking time and temperatures	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A N/A	19. Proper reheating procedures for hot holding	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A N/A	20. Proper cooling time and temperature	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A N/A	21. Proper hot holding temperatures	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A	22. Proper cold holding temperatures	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A N/A	23. Proper date marking and disposition	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A N/A	24. Time as a public health control: procedures and records	<input type="checkbox"/>		<input type="checkbox"/>
Consumer Advisory				
<u>IN</u> OUT N/A	25. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>		<input type="checkbox"/>
Highly Susceptible Populations				
<u>IN</u> OUT N/A	26. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>		<input type="checkbox"/>
Chemical				
<u>IN</u> OUT N/A	27. Food additives: approved and properly used	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A	28. Toxic substances properly identified, stored, and used	<input type="checkbox"/>		<input type="checkbox"/>
Conformance with Approved Procedures				
<u>IN</u> OUT N/A	29. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>		<input type="checkbox"/>

GOOD RETAIL PRACTICES				
Compliance Status		COS		R
Safe Food and Water				
<u>IN</u> OUT N/A	30. Pasteurized eggs used where required	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	31. Water and ice from approved source	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A	32. Variance obtained for specialized processing methods	<input type="checkbox"/>		<input type="checkbox"/>
Food Temperature Control				
<u>IN</u> OUT	33. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A N/A	34. Plant food properly cooked for hot holding	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A N/A	35. Approved thawing methods used	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	36. Thermometers provided and accurate	<input type="checkbox"/>		<input type="checkbox"/>
Food Identification				
<u>IN</u> OUT	37. Food properly labeled; original container	<input type="checkbox"/>		<input type="checkbox"/>
Prevention of Food Contamination				
<u>IN</u> OUT	38. Insects, rodents, and animals not present	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	39. Contamination prevented during food preparation, storage, and display	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A	40. Personal cleanliness	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	41. Wiping cloths: properly used and stored	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A N/A	42. Washing fruits and vegetables	<input type="checkbox"/>		<input type="checkbox"/>
Proper Use of Utensils				
<u>IN</u> OUT	43. In-use utensils: properly stored	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	44. Utensils, equipment and linens: properly stored, dried, and handled	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	45. Single-use/single-service articles: properly stored and used	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT N/A	46. Gloves used properly	<input type="checkbox"/>		<input type="checkbox"/>
Utensils, Equipment, and Vending				
<u>IN</u> OUT	47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	48. Warewashing facilities: installed, maintained, and used; test strips	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	49. Nonfood-contact surfaces clean	<input type="checkbox"/>		<input type="checkbox"/>
Physical Facilities				
<u>IN</u> OUT	50. Hot and cold water available; adequate pressure	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	52. Sewage and waste water properly disposed	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	53. Toilet facilities: properly constructed, supplied, and cleaned	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	54. Garbage and refuse properly disposed; facilities maintained	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	55. Physical facilities installed, maintained, and clean	<input type="checkbox"/>		<input type="checkbox"/>
<u>IN</u> OUT	56. Adequate ventilation and lighting; designated areas used	<input type="checkbox"/>		<input type="checkbox"/>

IN = in compliance
N/A = not applicable

OUT = not in compliance
COS = corrected on-site

N/O = not observed
R = repeat violation

Establishment Name TRUMP HOTEL BANQUET KITCHENEstablishment Address 1100 PENNSYLVANIA AVE NW

OBSERVATIONS		25 DCMR	CORRECTIVE ACTIONS	
TEMPERATURES				
Item/Location	Temp	Item/Location	Temp	Item/Location
Hot Water	112.0F	(Walk-in Refrigerator)	40.0F	(Walk-in Refrigerator)
Meat (Walk-in Refrigerator) (Cold Holding)	41.0F	Seafood/Fish (Walk-in Refrigerator) (Cold Holding)	39.0F	Vegetable Products (Walk-in Refrigerator) (Cold Holding)
(Walk-in Refrigerator)	38.0F		184.0F	
Inspector Comments: Please submit all questions/inquiries to the Area Supervisor at food.safety@dc.gov for efficient response. DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: https://dc.healthinspections.us .				
Person-in-Charge (Signature)		Oliver Beckert (Print)	08/10/2018 Date	
Inspector (Signature)		Denise T. Lucas (Print)	603 Badge #	08/10/2018 Date

FSHISD_2015_3



Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name TRUMP HOTEL PASTRY KITCHEN

Address 1100 PENNSYLVANIA AVE NW

City/State/Zip Code WASHINGTON, DC 20004

Telephone (202)868-5050 E-mail address obeckert@trumphotels.com

Date of Inspection 08 / 10 / 2018 Time In 10 : 30 AM Time Out 02 : 00 PM

License Holder Trump Old Post Office, LLC

License/Customer No. _____

License Period ____/____/____ - ____/____/____ Type of Inspection Routine

Establishment Type: Bakery Risk Category 1 ☐ 2 ☐ 3 ☐ 4 ☐ 5 ☐

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	1	COS	0	R	0
Core Violations	1	COS	0	R	0
Certified Food Protection Manager (CFPM) OLIVER BECKERT					
CFPM #: <u>FS-70710</u>					
CFPM Expiration Date: <u>02/18/2019</u>					
D.C. licensed trash or solid waste contractor: <u>Republic Services</u>					
D.C. licensed sewage & liquid waste transport contractor: <u>RTI</u>					
D.C. licensed pesticide operator/contractor: <u>Orkin</u>					
D.C. licensed ventilation hood system cleaning contractor: <u>Sparkle</u>					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS				
Compliance Status			COS	R
			Supervision	
<u>IN</u>	OUT		1. Person in charge present, demonstrates knowledge, and performs duties	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT		2. Certified Food Protection Manager	<input type="checkbox"/> <input type="checkbox"/>
			Employee Health	
<u>IN</u>	OUT		3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT		4. Proper use of restriction and exclusion	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT		5. Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/> <input type="checkbox"/>
			Good Hygienic Practices	
<u>IN</u>	OUT	N/O	6. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT	N/O	7. No discharge from eyes, nose, and mouth	<input type="checkbox"/> <input type="checkbox"/>
			Control of Hands as a Vehicle of Contamination	
<u>IN</u>	OUT	N/O	8. Hands clean and properly washed	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT	N/A N/O	9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT		10. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/> <input type="checkbox"/>
			Approved Source	
<u>IN</u>	OUT		11. Food obtained from approved source	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT	N/A <u>N/O</u>	12. Food received at proper temperature	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT		13. Food in good condition, safe, and unadulterated	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT	N/A N/O	14. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/> <input type="checkbox"/>
			Protection from Contamination	
<u>IN</u>	OUT	N/A	15. Food separated and protected	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT	N/A	16. Food-contact surfaces: cleaned and sanitized	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT		17. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/> <input type="checkbox"/>
			Potentially Hazardous Food (Time/Temperature Control for Safety Food)	
<u>IN</u>	OUT	N/A <u>N/O</u>	18. Proper cooking time and temperatures	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT	N/A <u>N/O</u>	19. Proper reheating procedures for hot holding	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT	N/A <u>N/O</u>	20. Proper cooling time and temperature	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT	N/A <u>N/O</u>	21. Proper hot holding temperatures	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT	N/A	22. Proper cold holding temperatures	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT	N/A N/O	23. Proper date marking and disposition	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT	N/A N/O	24. Time as a public health control: procedures and records	<input type="checkbox"/> <input type="checkbox"/>
			Consumer Advisory	
<u>IN</u>	OUT	N/A	25. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/> <input type="checkbox"/>
			Highly Susceptible Populations	
<u>IN</u>	OUT	N/A	26. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/> <input type="checkbox"/>
			Chemical	
<u>IN</u>	OUT	N/A	27. Food additives: approved and properly used	<input type="checkbox"/> <input type="checkbox"/>
<u>IN</u>	OUT	N/A	28. Toxic substances properly identified, stored, and used	<input type="checkbox"/> <input type="checkbox"/>
			Conformance with Approved Procedures	
<u>IN</u>	OUT	N/A	29. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/> <input type="checkbox"/>

GOOD RETAIL PRACTICES				
Compliance Status			COS	R
		Safe Food and Water		
IN	OUT <u>N/A</u>	30. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	31. Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT <u>N/A</u>	32. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
		Food Temperature Control		
IN	OUT	33. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT <u>N/A</u> N/O	34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT <u>N/A</u> <u>N/O</u>	35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	36. Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>
		Food Identification		
IN	OUT	37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
		Prevention of Food Contamination		
IN	OUT	38. Insects, rodents, and animals not present	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	39. Contamination prevented during food preparation, storage, and display	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT <u>N/A</u>	40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	41. Wiping cloths: properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT <u>N/A</u> <u>N/O</u>	42. Washing fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>
		Proper Use of Utensils		
IN	OUT	43. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	44. Utensils, equipment and linens: properly stored, dried, and handled	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	45. Single-use/single-service articles: properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT <u>N/A</u>	46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
		Utensils, Equipment, and Vending		
IN	OUT	47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	48. Warewashing facilities: installed, maintained, and used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	49. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
		Physical Facilities		
IN	OUT	50. Hot and cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	52. Sewage and waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	53. Toilet facilities: properly constructed, supplied, and cleaned	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	54. Garbage and refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	55. Physical facilities installed, maintained, and clean	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	56. Adequate ventilation and lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

IN = in compliance
N/A = not applicable

OUT = not in compliance
COS = corrected on-site

N/O = not observed
R = repeat violation

Establishment Name TRUMP HOTEL PASTRY KITCHENEstablishment Address 1100 PENNSYLVANIA AVE NW

OBSERVATIONS		25 DCMR	CORRECTIVE ACTIONS	
38. - Light fruit flies/gnats observed in the pastry kitchen prep area. (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)		3210.1	The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by: Pf (a) Routinely inspecting incoming shipments of food and supplies; Pf (b) Routinely inspecting the premises for evidence of pests; Pf (c) Using methods, if pests are found, such as trapping devices or other means of pest control as specified in Sections 3402, 3410 and 3411; Pf and (d) Eliminating harborage conditions. Pf	
40. - Food employee observed not wearing a hair restraint while working with open food.(CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)		502.1	Food employees shall wear clean and effective hair restraints, such as hairnets or beard nets, if appropriate, and clothing that covers body hair that are designed and worn to effectively keep hair from contacting exposed food, clean equipment and utensils, linens, and unwrapped single-service and single-use articles. Hats, caps, scarves or other head covers are acceptable if the hair is contained to prevent contamination. Hair spray and tying back the hair in a ponytail are not effective hair restraints.	
Sanitizer: Quaternary Ammonium, 200 ppm, 0.0 pH, 73.0°F				
TEMPERATURES				
Item/Location	Temp	Item/Location	Temp	Item/Location
Hot Water	102.0F	Hot Water	120.0F	(Reach-in Refrigerator)
(Walk-in Freezer)	-7.0F	Dairy Products (Walk-in Refrigerator) (Cold Holding)	40.0F	
Inspector Comments: Correct items cited within 5 and 15 calendar days. Please submit all questions/inquiries to the Area Supervisor at food.safety@dc.gov for efficient response. DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: https://dc.healthinspections.us .				
Person-in-Charge (Signature)		Oliver Beckert (Print)		08/10/2018 Date
Inspector (Signature)		Denise T. Lucas (Print)		603 Badge #
				08/10/2018 Date

FSHISD_2015_3



Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name TRUMP INTERNATIONAL HOTEL GIFT SHOP

Address 1100 PENNSYLVANIA AVE NW

City/State/Zip Code WASHINGTON, DC 20004

Telephone (202) 641-2173 E-mail address _____

Date of Inspection 05 / 07 / 2018 Time In 03 : 30 PM Time Out 03 : 45 PM

License Holder Trump Old Post Office LLC

License/Customer No. 09306xxxx-17000032

License Period 06 / 01 / 2017 - 05 / 31 / 2019 Type of Inspection Routine

Establishment Type: Food Products Risk Category 1 ☐ 2 ☐ 3 ☐ 4 ☐ 5 ☐

Priority Violations	0	COS	0	R	0
Priority Foundation Violations	0	COS	0	R	0
Core Violations	0	COS	0	R	0
Certified Food Protection Manager (CFPM)					

CFPM #:					

CFPM Expiration Date: / /					
D.C. licensed trash or solid waste contractor:					
Republic					
D.C. licensed sewage & liquid waste transport contractor:					
n/a					
D.C. licensed pesticide operator/contractor:					
Orkin					
D.C. licensed ventilation hood system cleaning contractor:					
n/a					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS			
Compliance Status		COS	R
Supervision			
IN OUT	1. Person in charge present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	2. Certified Food Protection Manager	<input type="checkbox"/>	<input type="checkbox"/>
Employee Health			
IN OUT	3. Management, food employee, and conditional employee; knowledge, responsibilities, and reporting	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	4. Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	5. Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>
Good Hygienic Practices			
IN OUT N/A	6. Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	7. No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
Control of Hands as a Vehicle of Contamination			
IN OUT N/A	8. Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	9. No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	10. Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>
Approved Source			
IN OUT	11. Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	12. Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	13. Food in good condition, safe, and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	14. Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
Protection from Contamination			
IN OUT N/A	15. Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	16. Food-contact surfaces: cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	17. Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
Potentially Hazardous Food (Time/Temperature Control for Safety Food)			
IN OUT N/A N/A	18. Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	19. Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	20. Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	21. Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	22. Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	23. Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	24. Time as a public health control: procedures and records	<input type="checkbox"/>	<input type="checkbox"/>
Consumer Advisory			
IN OUT N/A	25. Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
Highly Susceptible Populations			
IN OUT N/A	26. Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
Chemical			
IN OUT N/A	27. Food additives: approved and properly used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	28. Toxic substances properly identified, stored, and used	<input type="checkbox"/>	<input type="checkbox"/>
Conformance with Approved Procedures			
IN OUT N/A	29. Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

GOOD RETAIL PRACTICES			
Compliance Status		COS	R
Safe Food and Water			
IN OUT N/A	30. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	31. Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	32. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>
Food Temperature Control			
IN OUT	33. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	36. Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>
Food Identification			
IN OUT	37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>
Prevention of Food Contamination			
IN OUT	38. Insects, rodents, and animals not present	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	39. Contamination prevented during food preparation, storage, and display	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	41. Wiping cloths: properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A N/A	42. Washing fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils			
IN OUT	43. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	44. Utensils, equipment and linens: properly stored, dried, and handled	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	45. Single-use/single-service articles: properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT N/A	46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>
Utensils, Equipment, and Vending			
IN OUT	47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	48. Warewashing facilities: installed, maintained, and used; test strips	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	49. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>
Physical Facilities			
IN OUT	50. Hot and cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	52. Sewage and waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	53. Toilet facilities: properly constructed, supplied, and cleaned	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	54. Garbage and refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	55. Physical facilities installed, maintained, and clean	<input type="checkbox"/>	<input type="checkbox"/>
IN OUT	56. Adequate ventilation and lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>

IN = in compliance
N/A = not applicable

OUT = not in compliance
COS = corrected on-site

N/A = not observed
R = repeat violation

Establishment Name TRUMP INTERNATIONAL HOTEL GIFT SHOPEstablishment Address 1100 PENNSYLVANIA AVE NW

OBSERVATIONS		25 DCMR		CORRECTIVE ACTIONS			
TEMPERATURES							
Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Inspector Comments: There were no observed violations at the time of inspection.							
DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: https://dc.healthinspections.us .							
Person-in-Charge (Signature)		Oliver Beckert (Print)		05/07/2018 Date			
Inspector (Signature)		Douglas Dalier (Print)		082 Badge #		05/07/2018 Date	

FSHISD_2015_3



Food Establishment Inspection Report

Pursuant to Title 25-A of the District of Columbia Municipal Regulations



Health Regulation and Licensing Administration • Food Safety & Hygiene Inspection Services Division • 899 North Capitol Street, NE • Washington, DC 20002

http://doh.dc.gov/service/food-safety email: food.safety@dc.gov

Establishment Name TRUMP HOTEL EMPLOYEE KITCHEN/IN-ROOM DINING

Address 1100 PENNSYLVANIA AVE NW

City/State/Zip Code WASHINGTON, DC 20004

Telephone (202) 868-5050 E-mail address obeckert@trumphotels.com

Date of Inspection 08 / 10 / 2018 Time In 10 : 30 AM Time Out 02 : 00 PM

License Holder Trump Old Post Office, LLC

License/Customer No. _____

License Period 09 / 01 / 2018 - 08 / 31 / 2020 Type of Inspection Routine

Establishment Type: Restaurant Total Risk Category 1 ☐ 2 ☒ 3 ☐ 4 ☐ 5 ☐

Priority Violations	2	COS	1	R	0
Priority Foundation Violations	2	COS	1	R	0
Core Violations	1	COS	0	R	0
Certified Food Protection Manager (CFPM) OLIVER BECKERT					
CFPM #: <u>FS-70710</u>					
CFPM Expiration Date: <u>02/18/2019</u>					
D.C. licensed trash or solid waste contractor: <u>Republic Services</u>					
D.C. licensed sewage & liquid waste transport contractor: <u>RTI</u>					
D.C. licensed pesticide operator/contractor: <u>Orkin</u>					
D.C. licensed ventilation hood system cleaning contractor: <u>Sparkle</u>					

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS					
Compliance Status			COS	R	
			Supervision		
<u>IN</u>	OUT		1.Person in charge present, demonstrates knowledge, and performs duties	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT		2.Certified Food Protection Manager	<input type="checkbox"/>	<input type="checkbox"/>
			Employee Health		
<u>IN</u>	OUT		3.Management, food employee, and conditional employee; knowledge, responsibilities, and reporting	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT		4.Proper use of restriction and exclusion	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT		5.Procedures for responding to vomiting and diarrheal events	<input type="checkbox"/>	<input type="checkbox"/>
			Good Hygienic Practices		
<u>IN</u>	OUT	N/O	6.Proper eating, tasting, drinking, or tobacco use	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT	N/O	7.No discharge from eyes, nose, and mouth	<input type="checkbox"/>	<input type="checkbox"/>
			Control of Hands as a Vehicle of Contamination		
<u>IN</u>	OUT	N/O	8.Hands clean and properly washed	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT	N/A N/O	9.No bare hand contact with RTE foods or a pre-approved alternate procedure properly allowed	<input type="checkbox"/>	<input type="checkbox"/>
IN	<u>OUT</u>		10.Adequate handwashing sinks properly supplied and accessible	<input type="checkbox"/>	<input type="checkbox"/>
			Approved Source		
<u>IN</u>	OUT		11.Food obtained from approved source	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A <u>N/O</u>	12.Food received at proper temperature	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT		13.Food in good condition, safe, and unadulterated	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A <u>N/O</u>	14.Required records available: shellstock tags, parasite destruction	<input type="checkbox"/>	<input type="checkbox"/>
			Protection from Contamination		
<u>IN</u>	OUT	N/A	15.Food separated and protected	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT	N/A	16.Food-contact surfaces: cleaned and sanitized	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT		17.Proper disposition of returned, previously served, reconditioned, and unsafe food	<input type="checkbox"/>	<input type="checkbox"/>
			Potentially Hazardous Food (Time/Temperature Control for Safety Food)		
IN	OUT	N/A <u>N/O</u>	18.Proper cooking time and temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A <u>N/O</u>	19.Proper reheating procedures for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A <u>N/O</u>	20.Proper cooling time and temperature	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT	N/A N/O	21.Proper hot holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	<u>OUT</u>	N/A	22.Proper cold holding temperatures	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A N/O	23.Proper date marking and disposition	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A N/O	24.Time as a public health control: procedures and records	<input type="checkbox"/>	<input type="checkbox"/>
			Consumer Advisory		
<u>IN</u>	OUT	N/A	25.Consumer advisory provided for raw or undercooked foods	<input type="checkbox"/>	<input type="checkbox"/>
			Highly Susceptible Populations		
IN	OUT	N/A	26.Pasteurized foods used; prohibited foods not offered	<input type="checkbox"/>	<input type="checkbox"/>
			Chemical		
IN	OUT	N/A	27.Food additives: approved and properly used	<input type="checkbox"/>	<input type="checkbox"/>
<u>IN</u>	OUT	N/A	28.Toxic substances properly identified, stored, and used	<input type="checkbox"/>	<input type="checkbox"/>
			Conformance with Approved Procedures		
IN	OUT	N/A	29.Compliance with variance, specialized process, and HACCP plan	<input type="checkbox"/>	<input type="checkbox"/>

GOOD RETAIL PRACTICES						
Compliance Status			COS	R		
Safe Food and Water						
IN	OUT	N/A	30. Pasteurized eggs used where required	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT		31. Water and ice from approved source	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	32. Variance obtained for specialized processing methods	<input type="checkbox"/>	<input type="checkbox"/>	
Food Temperature Control						
IN	OUT		33. Proper cooling methods used; adequate equipment for temperature control	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	N/O	34. Plant food properly cooked for hot holding	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT	N/A	N/O	35. Approved thawing methods used	<input type="checkbox"/>	<input type="checkbox"/>
IN	OUT		36. Thermometers provided and accurate	<input type="checkbox"/>	<input type="checkbox"/>	
Food Identification						
IN	OUT		37. Food properly labeled; original container	<input type="checkbox"/>	<input type="checkbox"/>	
Prevention of Food Contamination						
IN	OUT		38. Insects, rodents, and animals not present	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT		39. Contamination prevented during food preparation, storage, and display	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	40. Personal cleanliness	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT		41. Wiping cloths: properly used and stored	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	N/O	42. Washing fruits and vegetables	<input type="checkbox"/>	<input type="checkbox"/>
Proper Use of Utensils						
IN	OUT		43. In-use utensils: properly stored	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT		44. Utensils, equipment and linens: properly stored, dried, and handled	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT		45. Single-use/single-service articles: properly stored and used	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT	N/A	46. Gloves used properly	<input type="checkbox"/>	<input type="checkbox"/>	
Utensils, Equipment, and Vending						
IN	OUT		47. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT		48. Warewashing facilities: installed, maintained, and used; test strips	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT		49. Nonfood-contact surfaces clean	<input type="checkbox"/>	<input type="checkbox"/>	
Physical Facilities						
IN	OUT		50. Hot and cold water available; adequate pressure	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT		51. Plumbing installed; proper backflow devices	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT		52. Sewage and waste water properly disposed	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT		53. Toilet facilities: properly constructed, supplied, and cleaned	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT		54. Garbage and refuse properly disposed; facilities maintained	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT		55. Physical facilities installed, maintained, and clean	<input type="checkbox"/>	<input type="checkbox"/>	
IN	OUT		56. Adequate ventilation and lighting; designated areas used	<input type="checkbox"/>	<input type="checkbox"/>	

IN = in compliance
N/A = not applicable

OUT = not in compliance
COS = corrected on-site

N/O = not observed
R = repeat violation

TRUMP HOTEL EMPLOYEE KITCHEN/IN-ROOM

Establishment Name DININGEstablishment Address 1100 PENNSYLVANIA AVE NW

OBSERVATIONS	25 DCMR	CORRECTIVE ACTIONS
10. - There is no hot water (at least 100 degrees Fahrenheit) at the handwashing sink(s). (Building Engineer adjusted the temperature on the hot water at that sink so that it reached above 100 degrees F.) (Corrected On Site)	2402.1	A handwashing sink shall be equipped to provide water at a temperature of at least thirty-eight degrees Celsius (38 degrees C) (one hundred degrees Fahrenheit (100 degrees F)) through a mixing valve or combination faucet. Pf
22. - Cold food items are held at improper temperatures (Employee Cafeteria). (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	1005.1	Except during preparation, cooking, or cooling, or when time is used as the public health control as specified in Section 1009, potentially hazardous food (time/ temperature control for safety food) shall be maintained: (b) At five degrees Celsius (5 degrees C) (forty-one degrees Fahrenheit (41 degrees F)) or less. P
23. - Ready to eat, prepared corn salsa observed stored under refrigeration (for use) with a date that exceeds the written use by date of 7/31 (more than seven (7) days). (This food item was discarded during the inspection). (Corrected On Site)	1008.1	A food specified in Section 1007.1 or 1007.2 shall be discarded if it: (a) Exceeds either of the temperature and time combinations specified in Section 1007.1, excluding time that the product is frozen; P (b) Is in a container or package that does not bear a date or day; P or (c) Is appropriately marked with a date or day that exceeds a temperature and time combination as specified in Section 1007.1. P
38. - Light fruit flies/gnats observed in the food preparation area (in-room dining). (CORRECT VIOLATION WITHIN 5 CALENDAR DAYS)	3210.1	The premises shall be maintained free of insects, rodents, and other pests. The presence of insects, rodents, and other pests shall be controlled to minimize their presence on the premises by: Pf (a) Routinely inspecting incoming shipments of food and supplies; Pf (b) Routinely inspecting the premises for evidence of pests; Pf (c) Using methods, if pests are found, such as trapping devices or other means of pest control as specified in Sections 3402, 3410 and 3411; Pf and (d) Eliminating harborage conditions. Pf
47. - Reach-in refrigerator is out of order (not maintaining proper cold holding temperatures) at the time of inspection. (CORRECT VIOLATION WITHIN 14 CALENDAR DAYS)	1800.1	Equipment shall be maintained in a state of repair and condition that meets the requirements specified in chapters 14 and 15.

TEMPERATURES

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
(Reach-in Refrigerator)	40.0F	(Reach-in Freezer)	-5.0F		140.0F	Meat (Hot Holding)	139.0F
Vegetable Products (Hot Holding)	121.0F	Wheat/Oat/Grain/Rice (Hot Holding)	170.0F	Vegetable Products (Hot Holding)	172.0F	Meat (Cold Bar) (Cold Holding)	47.0F
Vegetable Products (Cold Bar) (Cold Holding)	51.0F	(Reach-in Refrigerator)	35.0F	Seafood/Fish (Reach-in Refrigerator) (Cold Holding)	56.0F	Vegetable Products (Reach-in Refrigerator) (Cold Holding)	56.0F
Hot Water	140.0F	Mayonnaise (Cold Holding)	41.0F				

Inspector Comments:

Correct items cited within 5 and 14 calendar days.

Please submit all questions/inquiries to the Area Supervisor at food.safety@dc.gov for efficient response.

DC Health does not assign a grade, percentage, or rating for establishment inspection reports. We perform a pass-fail inspection. The amount of Priority, Priority Foundation, and Core violations are tallied at the top of each inspection report. DC Health also performs follow up inspections to ensure the violations which were cited on the initial report have been corrected. To view an establishment's inspection report, follow this link: <https://dc.healthinspections.us>.

Person-in-Charge (Signature)	Oliver Beckert (Print)	08/10/2018 Date
Inspector (Signature)	Denise T. Lucas (Print)	603 Badge #
		08/10/2018 Date

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